



## Aztaj Eddoukani

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## EDUCATION

Technical High School and  
Hotelier Monaco – Monte Carlo

**C.A.P kitchen certificate**  
Certificat Aptitude  
Professionnelle

**B.E.P kitchen certificate**  
Brevet Etude Professionnelle

**B.A.C kitchen certificate**  
Baccalauréat Professionnelle

## LANGUAGES

French, English: Fluent  
Spanish and Italian: Basic  
**Date of Birth:** 12.08.1973  
**Marital Status:** Married  
**Nationality:** French

Award-winning, progressive culinary professional with over 20 years of experience in establishments that include a world-class resort and hotels. Unique blend of creative flair and passion for food, strong business sense and engaging interpersonal skills. Strong record of streamlining operations and improving service while preserving the highest levels of quality. Natural ability to create enthusiastic, productive working environments with customer-oriented professionals. Highly skilled at performing financial analysis, troubleshooting operations and recommending effective cost controls.

## RECOGNITION

- Worked with noted chefs such as Alain Ducase chef at hotel de Paris in Monaco, Nobu Masahisa chef at Nobu restaurant in Miami. Worked also with celebrity chefs such as Henrik Yde Andersen chef at kiin kiin restaurant in Copenhagen, chef Igor Macchia chef at La Credenza restaurant in Italy during gourmet food festival.
- Task Force at Anantara Doha. Anantara Mozambique
- Task force rebranding Anantara Siam Bangkok previously four season hotel.
- Finalist best chef of the year “Abu Dhabi gourmet 2014”.
- Best Thai restaurant 2015 awarded by time out dinning Awards.
- Highly recommended Thai restaurant 2016 awarded by time out dinning Awards.
- Best Thai restaurant 2017 awarded by fact dinning Awards.
- Best brunch 2013 awarded by time out dinning Awards.
- Highly recommended brunch 2014 awarded by time out dinning Awards.

## EXPERIENCE

2018 – **Culinary Director**

till date Erth Hotel and Catering, Abu Dhabi, United Arab Emirates

- We are the official caterer for his highness the president of the UAE we manage all the heads of state official visits to Abu Dhabi
- Oversee the culinary operations in the resort and outside catering locations
- Managing up to 223 chefs for outside catering locations and 167 chefs in the resort.
- Design the new outside catering kitchen facility serving up to 80 000 meals per day.
- Appointed by the UAE government to manage the UAE EXPO pavilion for this year additional to that we will manage the Pakistani EXPO pavilion as well.
- Supervised catering accommodating up to 100000 guest such as the visit of the pope Francis, UAE national day celebration in Zayed sports city stadium, the yearly Abu Dhabi gulf championship, the annual UAE union march event and the annual meeting for his highness the crown prince of Abu Dhabi at Zaya Nurai Island Resort, Abu Dhabi.
- Provided hands-on expertise in areas that included menu planning, cost control and analysis, staffing, budgeting, and marketing.

2012	– <b>Executive Chef</b>	
2018	<i>Eastern Mangrove Hotel &amp; Spa by Anantara, Abu Dhabi, United Arab Emirates</i>	<ul style="list-style-type: none"> <li>• Pre-opening - Responsible on the overall operations of Kitchen and Stewarding Develop restaurants concept and set standards for food quality, plan and cost menus for the restaurant and banqueting, assure quality control.</li> <li>• Control and plan overhead costs, and minimize waste. Keeping a 26 % food cost Setting up of standard operating procedures &amp; ensures that all the policies, procedures &amp; guidelines of the hotel is followed.</li> <li>• Operational equipment sourcing and procurement.</li> <li>• Responsible for staffing budgets, payrolls control and training.</li> <li>• Develop menu ideas, standardized recipes, established food quality standards Implementation of food safety management system</li> <li>• Identified cost saving measures that helped the organization to cope up with the existing global financial crisis.</li> <li>• Ensures the quality levels of kitchen production &amp; presentation is maintained Conducting shift briefings and updating the team about current events.</li> <li>• Participates in the service of any special function or events organized by the hotel Marketing and promotional planning.</li> <li>• P&amp;L accountability related planning, logistics and training Preparing and updating the colleague's payroll with the help of the executive sous chef.</li> </ul>
2010	– <b>Executive Chef</b>	
2012	<i>Qasr Al Sarab by Anantara, Abu Dhabi, United Arab Emirates</i>	<ul style="list-style-type: none"> <li>• Overall responsibility for the efficient and effective simultaneous operations of all culinary departments and stewarding</li> <li>• Develop menus and standardize recipes in order to ensure consistent quality in food production.</li> <li>• Responsible for daily organization, guidance and control of colleagues depending on occupancy and work schedule.</li> <li>• Liaise with procurement departments to ensure prompt and efficient purchases stock control and inventory control.</li> <li>• Consistent leadership, guidance and support for kitchen brigades</li> <li>• Maintenance and drive of existing food safety management system alongside hygiene manager.</li> <li>• Ensure all equipment are well maintained and the servicing is done and updated.</li> <li>• Effectively communicate direction, commit people to action, and convey complex information in easily understood formats.</li> </ul>
2008	– <b>Executive Chef</b>	
2010	<i>Park Hyatt Jeddah Marina Club and Spa, Saudi Arabia</i>	<ul style="list-style-type: none"> <li>• Develop menu ideas, standardized recipes, established food quality standards.</li> <li>• Ensures the quality levels of kitchen production &amp; presentation is maintained. Organize the culinary department and training the chefs for maximum efficiency quality and productivity.</li> <li>• Introduce cost control initiatives which significantly reduced operating expenses</li> <li>• Maintenance and drive of existing food safety management system</li> <li>• Consistent food cost control and Profit and loss control.</li> <li>• Actively involved in all marketing, social media and events</li> <li>• Delegates responsibilities to the team members and ensures tasks are completed on a timely manner.</li> </ul>

2006 – **Cluster Executive Chef**

2008 *Park Hyatt & Hyatt Regency, Baku, Azerbaijan*

- Overall supervision, organization and efficient, smooth operation of all kitchen outlets for both hotels, with a goal to achieve complete guest satisfaction with high quality of food preparation and consistency.
- Developed the kitchen training manual recipe manuals job descriptions and organizational chart.
- Handling all aspects of food service management including food costing, pricing and inventory management.
- Ensure a safe working environment and attitude on the part of all employees in areas of responsibility.
- Responsible for any menu planning of functions special food promotions.
- Responsible of recruiting the staff and training.
- Responsible of hygiene HACCP and cleanliness of all kitchens.
- Provide management with creative ideas to enhance the image of both hotels.

2005 – **Executive Chef**

2006 *Hotel Hyatt Regency Taba Heights South Sinai, Egypt*

- Totally responsible for leading, training, coaching and inspiring the culinary and stewarding team.
- Managing recipe development, menu planning, and menu design for special events, which involved determining quality, hygiene, nutritional value and cost.
- Business planning controls food requisitions and market list.
- Responsible of hygiene HACCP and food safety training for all chefs.
- Actively involved in all marketing, socialmedia and events.
- Creating yearly budget for culinary department.
- Planning the yearly functions and special food promotions for all the outlets.
- Implementation of systems to motivate the team members in order to facilitate/enhance their individual performances to achieve corporate objectives

2003 – **Chef De Cuisine / Executive Sous Chef**

2005 *Hotel Grand Hyatt, Cairo, Egypt*

- Oversee the standards, hygiene and quality control in all outlets including staff canteen and stewarding department.
- Ensured correct stock rotation and minimization of wastage.
- Developed and implemented staff training programs.
- Developed appealing cost effective menu items and business lunch for corporate groups.
- Organized and supported various competitions.
- Hosted numerous high profile functions attended by Sheikhs, kings, Princes and Princesses.
- Supervise 90 chefs, heled the executive chef managing the recruiting, training, scheduling, purchasing, inventory, sanitation, menu research/development, seasonal promotions, price structuring and food/labor cost.

2001 – **Executive Sous Chef**

2003 *Hotel Hyatt, Paris, France*

- Assist the Executive Chef in planning, organizing, directing and managing all activities within the food preparation area of the hotel, as well as implement standards and maintain them to Hyatt standards.
- Develop standard recipes which allows the restaurant to operate at budgeted food cost.
- Efficient and diplomatic in all situations involving any aspect of Food & Beverage where the reputation of the hotel is represented.
- Liaise with Outlet chefs to ensure a consistent high standard of food quality and efficient profitability.
- Supervise food handling, storage standards and sanitation standards Manage kitchen expenses including food cost, supplies and equipment's. Successfully manage and resolve guest complaints

1999 – **Chef De Cuisine / Executive Sous Chef**

2001 *Shore Club Hotel, Miami, USA by Nobu*

- 150 Seat in Serina restaurant with mediterranean flair, 24 hours private dining, 250 seat Ocean Pool Grill restaurants, 120 seat world-renowned Nobu restaurant serving Japanese cuisine.
- I gained a new experience of opening a hotel from the ground up.
- Assist the Executive Chef in planning, organizing, directing and managing all activities within the food preparation area of the hotel.
- Ensure HACCP standards are implemented and follow the appropriate hygiene standards as per the government requirements at all times.
- Monitor regular standards of production to ensure highest level of quality. Manage controllable expenses including food cost, supplies and equipment's

1997 – **Chef De Cuisine**

1999 *Kaleidoscope Restaurant, Miami, USA*

- Responsible for a kitchen brigade of 10 chefs and 5 stewards.
- Develop the restaurant menus along with recipes and photos
- Ensure the quality of the prepared daily mise en place before the service. Train all kitchen staff in various cooking methods.
- Daily temperature monitoring for the cold-storage and the kitchen fridges
- Organize and assign the tasks to the chefs
- Motivate the team especially during some high stress situations where they have to work long hours to get things done.
- Menu planning, purchasing, food and labor controls.
- Stock control and ordering of food and nonfood supplies
- Receiving and controlling the quality of the products.
- Liaised with all suppliers to develop a seasonal market list for the restaurant

1996 – **Chef De Partie**

1997 *Hotel Metropole Place, Monte-Carlo Monaco, France*

- Fully in charge of both sections cold and hot in the main kitchen featuring classical and modern French cuisine.
- Prepared food store requisitions based on the occupancy and the daily restaurant reservation report.
- Prepared weekly staffing and daily schedules.
- Successfully helped the executive chef on various food promotions inside the hotel and outside the hotel.

1995 – **Commis / Demi Chef De Partie**

1996 *Hotel de Paris, Monte-Carlo Monaco, France*

- Worked along with the celebrity French executive chef Alain Ducasse.
- I was hired as Commis chef 3 month later they promoted me to demi-chef de cuisine.
- Assist the sous chef an array of different tasks in the kitchen such vegetables preparation, butchering the meat, and cooking different cuts of meat and fish.
- Maintaining the work stations clean and adhere to health and safety regulations.
- Managed the daily orders in my station, order food and supplies from the store

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## TRAINING

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Balanced Approach to Managing People  
Communication Techniques  
Leadership Series – Coaching  
First Aid Training  
Occupational Health & Safety  
Performance Development  
Interviewing Skills Modules  
Leadership Competencies  
Time and Tasks Managements  
Giving and Receiving Feedback  
Guest satisfaction  
Problem Solving  
Maintaining an Engaging Organization  
Budgeting  
Train the Trainer